

# **Christmas Eve Supper**

Author Pagers Torsell "Here's What's Cookin'"

## **Ingredients**

- 3 Cups Chicken Cooked
- 1 1/2 Cups Ham Cooked and cubed or bite size
- 1/2 Cup Green pepper Chopped
- 1 Small jar Red pimentos
- 2 Cans Condensed cream of mushroom soup
- 1 Can Condensed Cream of celery soup
- 6 oz Can Mushrooms Pieces undrained
- 1/2 Tsp Salt
- 1/4 Tsp Pepper

## **Instructions**

1. Sauté chopped green pepper in butter for about 6 minutes.
2. Add soup (condensed), mushrooms, and pimentos.
3. In a 2-qt casserole or larger, combine all the ingredients. If it appears too thick, add a little milk.
4. Place in a 350 degree oven for 45 minutes to 1 hour or until bubbling and slightly brown on the edge. Garnish with green pepper rings and serve with croutons

## **Croutons**

1. Estimate 2 slices of bread per person. Toast 12 or more slices of white bread in broiler until golden brown. Remove from oven and cut into cubes. Place in separate dish for buffet serving.